

Unit 302: Supervise and monitor own section

Activity 2: Goals and targets

As a chef de partie working in a branded restaurant where all menu items are cooked to order, following standard operating procedures and menu specifications, you have been asked to set the goals and targets for your team.

List a minimum of four goals for the team:

- 1.
- 2.
- 3.
- 4.

List a minimum of eight targets for the team stating how they will be measured:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.